

**TAKELE  
MAMMO**

**DRIED STRAWBERRY • APRICOT • ROOIBOS**

**LIGHT**

**DARK**

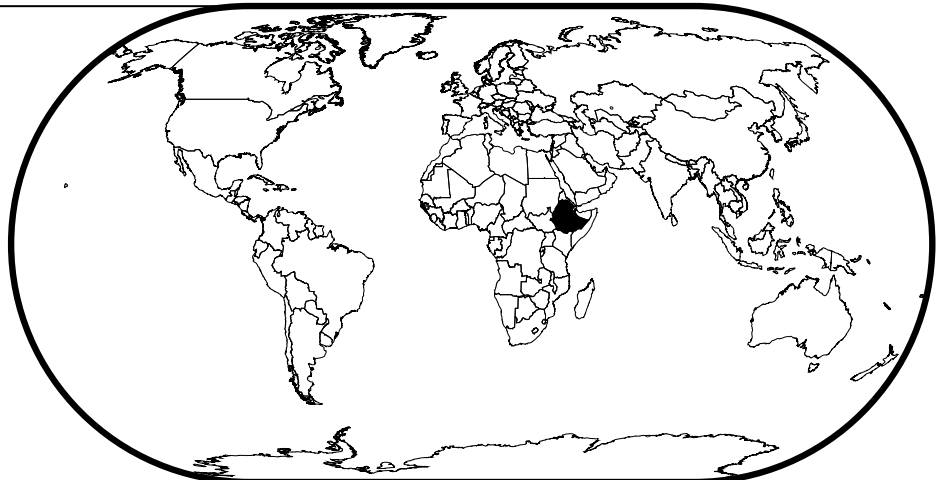
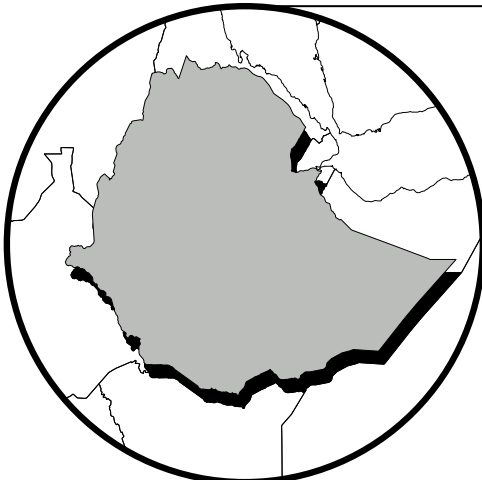
**ORIGIN // ETHIOPIA**  
**REGION // YIRGACHEFFE**  
**PRODUCER // TAKELE MAMMO**  
**VARIETY // INDIGENOUS HEIRLOOM CULTIVARS**  
**ELEVATION // 1800 - 2100 M.A.S.L.**  
**PROCESS // WASHED**

**CONNECT**

This coffee comes to us from Takele Mommo Denbi, a smallholding farmer in Yirgacheffe, Ethiopia. As the former Managing Director of the Yirgacheffe Coffee Farmers Cooperative Union, he has had years of experience in advocating for and supporting the success of other smallholding farms as well as his own. This year, Tekele had the opportunity to join the Single Farmer Lot Program with the harvest from his 8-hectare farm, allowing him to sell the lot directly to exporters. Coffee from Ethiopia has historically been reliant on large cooperative blends to make it to market, but the institution of this program has created a unique micro-channel of almost unprecedented specificity. We are stoked to be sharing a coffee that comes from someone who is not only a dedicated farmer, but a devoted advocate for producers in his community.

**EXPERIENCE**

Packed with fruit and a light floral finish, the Takele Mammo is exactly what you want from a washed coffee from Ethiopia. The concentrated sweetness of dried strawberries opens with a punch, waking up the senses before the tart, honey-like taste of apricot layers in to round it out. Rooibos tea smooths out the finish, bringing in an earthy, comforting final note to the power packed brightness. This is an excellent offering for anyone who loves washed Ethiopian coffees or wants a bright fruity punch in their morning cup.



**REGION:  
YIRGACHEFFE**

**PROCESSING  
METHOD:  
WASHED**

Takele Mammo's coffee comes to us from his farm in the Konga district, located in the heart of the coveted Gedeo Zone, of the renowned Yirgacheffe region. This narrow section of plateau is dense with savvy farmers whose coffee is often known solely as "Yirgacheffe." The Yirgacheffe region of Ethiopia lies in the southern portion of the country, where coffee is in its natural habitat given the healthy soil, high elevations, and tropical climate. Sitting in the higher altitudes of the mountain, ranging between 1600 - 2400 m.a.s.l., the coffee grows wildy and is often intermingled with other dense vegetation on farmers' properties. Coffees from this region present a bright and delicate profile of citrus and florals with delicate tea-like finishes.

This washed coffee from Yirgacheffe is first de-pulped to remove the fruit from the seed. Some mucilage remains on the seed and a 15 - 20 hour fermentation process is used next to remove that remaining fruit layer. After the mucilage is removed, the coffee seeds are washed and then laid out to dry on raised beds for 10-20 days. You can expect washed process coffees to be clean and bright, with a sparkling quality to them.

**NOTES:**